



MANDARIN ORIENTAL WEDDING EXPERIENCE WEEKDAY WEDDING BANQUET



- ❧ Enjoy an incredible 8-course palate teaser
- ❧ Signature Mocktail to welcome the arrival of your guests
- ❧ Endless stream of soft drinks, mixers and Chinese tea while feasting
- ❧ A wickedly gorgeous wedding cake with an edible tier delivered to your Bridal Suite
- ❧ Create lasting impressions, with delightful Wedding favours OR individually packed sugar-coated almond dragees for all
- ❧ The champagne pouring ceremony sizzles with a magic fountain and complimentary bottle of Champagne
- ❧ One complimentary 30-litre barrel of Tiger draft beer (approximately 90 glasses). Subsequent 30-litre barrel at S\$680.00. Corkage charge of S\$35.00 per bottle will be levied for hard liquor and S\$25.00 per bottle will be levied for wine and champagne brought in for consumption during the wedding celebration
- ❧ Appreciative guests leave their blessings on a beautiful wedding book
- ❧ Flaunt incredible good taste and style, with designer stationery for up to 70% of confirmed attendance (excluding printing of inserts)
- ❧ Round up 10 of your favourite people for a menu tasting for weddings held at The Oriental Ballroom
- ❧ Spend two nights in our Bridal Suite for an Oriental Ballroom Wedding and one night for an Atrium Suite or Garden Suite Wedding, inclusive of a delectable buffet breakfast at MELT~The World Café for two persons
- ❧ Chill out on your wedding day with a bottle of Champagne and chocolate coated strawberries
- ❧ Time-out for an English Afternoon Tea served in the Bridal Suite on the wedding day
- ❧ Order up to S\$80.00 nett from the wide array of choices in our in-room dining menus
- ❧ Complimentary Marina Square parking passes for up to 20% of final attendance



On the house, with every booking of 35 tables and above

☞ Forty-five minutes of live piano music during the cocktail reception



Year 2010
S\$888.00 per table of ten persons
(Mondays to Thursdays)

*All prices are subject to 10% service charge and prevailing government taxes including GST.

Minimum Tables Requirement

- ☞ 30 tables for The Oriental Ballroom ☞
- ☞ 15 tables for The Atrium Suites ☞
- ☞ 10 tables for The Garden Suite ☞



MANDARIN ORIENTAL WEDDING EXPERIENCE WEEKEND WEDDING BANQUET



- 🍷 Indulge in a 9-course gastronomic journey
- 🍷 Signature Mocktail to welcome the arrival of your guests
- 🍷 Endless stream of soft drinks, mixers and Chinese tea while feasting
- 🍷 A wickedly gorgeous wedding cake with an edible tier delivered to your Bridal Suite
- 🍷 Create lasting impressions, with delightful Wedding favours OR individually packed sugar-coated almond dragees for all
- 🍷 The champagne pouring ceremony sizzles with a magic fountain and complimentary bottle of Champagne
- 🍷 One complimentary bottle of house pour wine for every confirmed table
- 🍷 Toast to friendly rates of S\$680.00 for a 30-litre barrel of Tiger draft beer (approximately 90 glasses. Corkage charge of S\$35.00 per bottle will be levied for hard liquor and S\$25.00 per bottle will be levied for wine and champagne brought in for consumption during the wedding celebration
- 🍷 Appreciative guests leave their blessings on a beautiful wedding book
- 🍷 Flaunt incredible good taste and style, with designer stationery for up to 70% of confirmed attendance (excluding printing of inserts)
- 🍷 Round up 10 of your favourite people for a menu tasting for weddings held at The Oriental Ballroom
- 🍷 Spend two nights in our Bridal Suite for an Oriental Ballroom Wedding and one night for an Atrium Suite or Garden Suite Wedding, inclusive of a delectable buffet breakfast at MELT~The World Café for two persons
- 🍷 Chill out on your wedding day with a bottle of Champagne and chocolate coated strawberries
- 🍷 Time-out for an English Afternoon Tea served in the Bridal Suite on the wedding day
- 🍷 Order up to S\$80.00 nett from the wide array of choices in our in-room dining menus
- 🍷 Complimentary Marina Square parking passes for up to 20% of final attendance



On the house, with every booking of 35 tables and above

- ☞ Forty-five minutes of live piano music during the cocktail reception
- ☞ One night of ultra chic luxury in a Deluxe Room on your wedding day for your entourage



Year 2010
S\$1188.00 per table of ten persons
(Fridays to Sundays,
Eve of Public Holidays & Public Holidays)

*All prices are subject to 10% service charge and prevailing government taxes including GST.

Minimum Tables Requirement

- ☞ 35 tables for The Oriental Ballroom ☞
- ☞ 15 tables for The Atrium Suites ☞
- ☞ 10 tables for The Garden Suite ☞



MANDARIN ORIENTAL WEDDING EXPERIENCE WEDDING THEMES



Happiness 喜

A passionate ensemble of brilliant shades personifying the glamorous Orient. Indulge in a vibrant fusion of 'East meets West' where lush charms of old Shanghai are revived.

Love 爱

A timeless beauty is reflected in the elegant décor where candles illuminate the room and as you walk down the aisle, bask in the richness of love where flowers bloom in celebration of your special day.

Dream 梦

Be enchanted by a magnificent glow that fills the room and let the mystical colours of lilac and silver seduce your senses as you utter the words of eternal love.

Garden 园

Everlasting and sure is a love that is pure and true. Immerse in the delightful sweet scent of fresh flora permeating your sanctuary of paradise.



MANDARIN ORIENTAL WEDDING EXPERIENCE

Chinese Dinner Menu

Customise your very own Wedding Menu by selecting
one-course from each category

APPETIZERS

Mandarin Oriental Lobster and Prawn with Seafood Roll



Mandarin Oriental Combination Platter

Create your own combination by selecting any five following items

Barbecued Selection:

Sliced Suckling Pig, Roasted Duck, Roasted Pork or Roasted Eel

Deep-Fried Selection:

Silver Bait, Seafood Spring Roll, Ebi Popcorn or Seaweed Otak Roll

Cold Selection:

Baby Octopus, Sliced Topshell, Lobster, Prawn Salad,
Soya Chicken, Maki Roll or Jellyfish



SOUP

Double-Boiled Shark's Fin Soup with Chicken



Braised Shark's Fin with Three Treasures
Shredded Abalone, Conpoy & Golden Mushroom



Braised Shark's Fin with Crabmeat and Conpoy



Double-Boiled Superior Soup with Five Treasures
Topshell, Conpoy, Dried Fish Maw,
Bamboo Pith & Long Cabbage





MANDARIN ORIENTAL WEDDING EXPERIENCE

Chinese Dinner Menu

Customise your very own Wedding Menu by selecting
one-course from each category

SEAFOOD

Crispy King Prawn served with Wasabi Mayo



Stir-Fried Scallop in XO Sauce & Deep-Fried Yam Apple



Wok-Fried Scallop & Celery in Yam Basket



Wok-Fried Sliced Topshell in XO Sauce



MEAT

Stewed Duck with Five Treasures
Chestnuts, Red Dates, Sea Whelk, Taro and Lotus Seeds



Crispy Roasted Chicken with Crispy Garlic & Curry Leaf
served with Prawn Cracker



Roasted Duck with House Special Sauce





MANDARIN ORIENTAL WEDDING EXPERIENCE

Chinese Dinner Menu

Customise your very own Wedding Menu by selecting
one-course from each category

DELICACIES

Create your own combination by selecting any two following items

Abalone Selections:

Baby Abalone or Sliced Abalone

Accompanied by:

Choice of Dried Fish Maw, Sea Cucumber or Dried Mushroom
served with Seasonal Vegetables



FISH

Baked Fillet of Cod in Superior Teriyaki Sauce



Steamed Fillet of Cod with Yellow Daikon in Superior Sauce



Steamed Garoupa in Superior Soya Sauce



Deep- Fried Garoupa with Sweet & Spicy Sauce



PREMIUM SPECIALTY

(Applicable for Friday, Saturday & Sunday weddings only)

Deep-Fried Spare Ribs Glazed with Honey





MANDARIN ORIENTAL WEDDING EXPERIENCE

Chinese Dinner Menu

Customise your very own Wedding Menu by selecting
one-course from this category

NOODLES / RICE/ BUN

Crispy Mini Buns with Chilli Crabmeat Sauce



Fragrant Fried Rice wrapped in Lotus Leaf
topped with Crispy Floss



Fried Rice with Crabmeat topped with Crispy Silverfish



Braised Ee-Fu Noodle
with Shrimps, Shredded Mushrooms and Chives



INDIVIDUALLY PLATED WESTERN DESSERTS

Chocolate Pudding
Baked with hidden soft cocoa and served with vanilla sauce



Indulgence Choc a Bloc
Rich chocolate cake from single plantation cocoa



Tiramisu
Light composition of mascarpone cheese,
coffee sponge and shaved chocolate



Light Mango Delice
Fresh mango mousse and yogurt combination





MANDARIN ORIENTAL WEDDING EXPERIENCE

Upgraded Menu Selection

<u>Menu Selection</u>	<u>Price per Table of 10 guests</u>
Appetizers	
Mandarin Oriental Fresh Lobster with Fruit Cocktail	S\$120.00
Roasted Whole Suckling Pig	S\$180.00
Soup	
Buddha Jumps Over The Wall	S\$400.00
Braised Superior Shark's Fin (Small)	S\$120.00
(Medium)	S\$180.00
(Large)	S\$220.00
Poultry	
Whole Roasted Goose	S\$100.00
Deep-Fried Pigeon	S\$80.00
"Pipa" Duck with Red Beancurd Sauce	S\$80.00
Delicacies	
Braised Whole Abalone with Seasonal Vegetables	S\$200.00
Fish	
Steamed Red Garoupa with Superior Soya Sauce	S\$ 80.00
Desserts	
Double-Boiled Bird's Nest with Lily Bud / Rock Sugar	S\$280.00
Hot / Chilled Hasma with Red Dates and Lotus Seeds	S\$ 50.00

*All prices are subject to 10% service charge and prevailing government taxes including GST.

Kindly note that prices are subject to change